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HOUSEKEEPERS' CHAT

Wednesday, August 12, 1931.

In 3th

(NOT FOR PUBLICATION)

Subject: "Making Manners." Information approved by the Bureau of Home Economics, U. S. D. A.

Bulletin Available: "Good Food Habits for Children."

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At last this is Wednesday, the day you and I talk over the younger generation. I've been saving something to read to you today-- a little paragraph giving the opinions of a famous man on the subject in hand.

"The children now love luxury," he says. "They have bad manners, contempt for authority, they show disrespect for elders. Children are now tyrants, not the servants of their households. They no longer rise when elders enter the room. They contradict their parents, chatter before company, gobble up dainties at the table, cross their legs and tyrannize over their teachers."

Do those words have a familiar sound? Did you ever hear any of those sentiments expressed before? Did you ever get to feeling pretty discouraged yourself about the way children were being brought up today? Only yesterday a member of my own family told me that he was sure no children ever had such poor training and such bad manners as those of today.

I showed him the paragraph I have just read you and he nodded as he read it. It happens, however, that those words were written just 2300 years ago. Two thousand three hundred years ago. The Greek philosopher Socrates wrote them and he was describing the modern generation in his day. I find those remarks of his very handy to pass out to doleful disciplinarians I meet who groan about the future of the race and what this world is coming to with young people acting as they do.

This matter of children's manners, you see, has given parents a good deal of pause, both in ancient and modern times. If children are to become happy, successful human beings, they have to know how to get on with their fellows, and must learn social usages and good manners early for this reason. Successful parents have discovered that generally there are pleasant and painless ways of teaching manners to their children as well as of teaching anything else.

Imitation is one of the easiest and most effective methods. As a mother of my acquaintance once said, "Politeness is catching with children." Here is what she told me about cultivating it in her family. "I learned early when I was teaching country school, never to forget my 'if you please', 'Thank you,' or 'Pardon me' when speaking to a child. I believe this is the surest way of teaching manners to youngsters. They imitate their teacher or their parent and soon have formed the good habit by themselves. Occasionally I find it necessary to make an obvious pause when the expected 'Thank you' is not forthcoming. Now and then also I have to suggest, 'Did you forget anything?'"

"But," this mother then went on to tell me, "generally the imitation method works sufficiently so that I don't need to resort to anything else. Sometimes it is a good idea to use a story and make the favorite character in the story very careful about the small matters of conduct in which the young listener has been careless."

Quarrels and altercations between parents, loud unpleasant voices, harsh commands and rudeness of any sort will be quickly caught up by children. So will soft pleasant voices, good manners, and the thoughtful behavior. Try treating the small son or daughter with the same courtesy you use on your friends, and see if the results aren't better than the results of unpleasant commands and continual scolding and nagging. The best parents I know treat the younger generation as equals, as responsible members of the household, and as hosts along with mother and father when there are guests in the house.

I remember hearing a very charming Southern mother tell how she put her child at ease before guests.

"When my small Tommy enters the room where several of my friends are gathered, I never let him stand and look around, uncertain what to do and say. And I don't inquire in a critical tone, 'Can't you speak, Tommy?' I've noticed that happening to other children and I've noticed how confused and embarrassed that makes them. I shouldn't care to be treated that way myself in a similar situation. So first I introduce Tommy to my guests. And then I invite him to be seated or offer him a sandwich or make some other suggestion of something for him to do. This saves him from standing aimlessly about, with all the grown-ups staring at him. I try to make him feel welcome and at ease, you see, so that he will be composed enough to answer the many questions visitors are sure to ask him. And afterward I compliment him on his fine manners."

Another menu today for a Friday dinner. This dinner was inspired by a request for a cold plate meal. The request came from Washington, D.C., where the weather is so hot that housekeepers feel like doing almost no cooking at all. Since this is dinner, however, it seemed wise to have one hot dish--an easy one.

First on the menu is jellied tuna fish or salmon salad. A handsome as well as a good-tasting main dish--ideal for hot weather. Next, sliced ripe tomatoes to go with the fish salad; Buttered new peas; French bread; and for dessert, Chocolate roll.

Please look on page 32 of the revised green cook book for the recipe for the jellied fish salad. The jelly can be made either in a large mold:

and served on a platter or in individual molds and served on separate plates with the sliced tomatoes. In either case the jelly is unmolded on crisp green lettuce and the dressing is mayonnaise.

. As for the chocolate roll, that will just melt in your mouth. It's like jelly roll with a chocolate filling. This is another one of the Recipe Lady's own creations.

The recipe for chocolate roll is somewhat lengthy but well worth the effort. You'll want it in your files not only for Friday's dinner, but for the time when you need something new and different for afternoon bridge or for an evening party in place of the usual cake and ice cream.

Seven ingredients.

1 cup of sugar
4 tablespoons of cold water
1 egg white
1/8 teaspoon of salt
2 and 1/2 squares of unsweetened chocolate
1/2 teaspoon of vanilla, and
Sponge cake.

(I'll say more about this last in just a minute.)

Now let me go over those ingredients once more. (Repeat).

Put the sugar, the water, the unbeaten egg white and the salt into the upper part of the double boiler. Have the water in the lower part boiling. Commence beating the mixture with a dover beater at once and beat constantly while it cooks for seven or eight minutes. Add the chocolate and, when melted, take it from the stove and continue to beat for five minutes or until it has thickened.

Now add the vanilla.

Use any sponge cake recipe that you like, but bake the cake in a large thin layer in a moderate oven for ten to fifteen minutes. (The sponge cake recipe found on page 92 of the revised green cookbook is especially satisfactory for this roll.)

Turn the cake out at once on to a paper which has been sprinkled with powdered sugar. Cut off the crusty edges with a sharp knife so the cake can be rolled. Spread the chocolate filling over the cake as smoothly and rapidly as possible. Quick work is very important, as the cake will roll without breaking only while it is soft and hot. Roll the cake and wrap it in paper to hold it in this shape. Allow to stand until cold and then cut it crosswise into thin slices and serve.

Tomorrow: "Laundry Questions."



